

The story

Hakkasan was founded in London in 2001 and has since become one of the world's most distinguished Cantonese restaurants.

Hakkasan's unique cuisine blends authentic Chinese recipes with contemporary influences. The kitchen is led by talented chefs whose passions lie in creating unique and modern Cantonese cuisine using traditional techniques and the finest seasonal ingredients.

With every detail carefully considered, from the luxury interiors to the artfully arranged plates, Hakkasan offers a truly immersive experience.

Prices include VAT at the current rate
A discretionary service charge of 13.5%
will be added to your bill

November 2018

 Signature dishes
^v Vegetarian dishes

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

Festive signature menu

Vegetarian

68 per person
available for parties of two or more

Small eat 小吃

素鵝羅勒洋芒沙律 Crispy bean curd peel and basil cress salad^v
with mango and onion in peanut yuzu dressing

齋點心拼 Vegetarian dim sum platter^v
gong choi and lily bulb dumpling
cordyceps flower shumai
Chinese chive jade dumpling
soy crumble bean curd dumpling

Main 主菜

黑椒炒齋雞 Stir-fry black pepper vegetarian chicken^v
with sugar snap

貳崧蘭花苗 Stir-fry baby broccoli and preserved olive^v
with crispy seaweed and pine nut

豆腐茄子 Tofu, aubergine and Japanese mushroom claypot^v ✱
天白菇煲 with chilli and black bean sauce

夏果鮮三菇 Three style mushroom stir-fry^v
炒玉蘭度 with gai lan, lily bulb and macadamia nut

時日蔬菜 Chinese vegetable^v

茉莉香米飯 Steamed jasmine rice^v

Dessert 甜點

精選甜點 Chef selection^v

Festive signature menu

88 per person
available for parties of two or more

Small eat 小吃

三式點心拼

Festive dim sum platter trio
scallop dumpling with preserved olive
crab and beetroot dumpling with red chilli
black truffle chicken shumai

香酥鴨沙律

Crispy duck salad
with pomelo, pine nut and shallot

Main 主菜

香檳焗鱈魚

Roasted silver cod ✪
with Champagne and honey

咖哩汁蝦球

Spicy prawn ✪
with lily bulb and almond

蒜子黑椒牛仔粒

Stir-fry black pepper rib eye beef with Merlot ✪

麻香熏木脆皮雞

Roasted chicken in aromatic soy sauce and chilli oil

時日蔬菜

Chinese vegetable ^v

茉莉香米飯

Steamed jasmine rice ^v

Dessert 甜點

精選甜點

Chef selection

Festive signature menu

98 per person
available for parties of two or more

Small eat 小吃

鵝肝醬蝦多士	Sesame prawn toast with foie gras
四式點心拼	Dim sum platter scallop shumai har gau Chinese chive dumpling duck and yam bean dumpling

Main 主菜

蜜汁焗鱸魚	Grilled Chilean seabass in honey ✨
辣子琵琶基圍蝦	Crispy fresh water prawn with dried chilli and cashew nut
葱爆鹿肉杏鮑菇	Stir-fry Berkshire venison with eryngii mushroom
黑菌明爐燒鴨	Black truffle roasted duck with tea plant mushroom
時日蔬菜	Chinese vegetable ^v
茉莉香米飯	Steamed jasmine rice ^v

Dessert 甜點

精選甜點	Chef selection
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Festive signature menu

128 per person
available for parties of two or more

A glass of Louis Roederer Brut Premier NV Champagne, France 12%

Small eat 小吃

魚子片皮鴨 Peking duck with Hakkasan special reserve
Prunier caviar ✪
with pancake, baby cucumber and spring onion
second course with a choice of XO sauce, black bean sauce
or ginger and spring onion

至尊三式點心拼 Supreme dim sum platter trio
gold leaf lychee and lobster dumpling
royal king crab jade dumpling
dover sole dumpling with black truffle

Main 主菜

沙茶味噌炭燒鱈魚 Chargrilled silver cod
with shacha miso and lychee lime-foam

榆耳龍蝦海胆汁 Lobster and elm ear mushroom in sea urchin sauce

蒙古醬羊扒 Mongolian style lamb chop

夏果鮮三菇 Three style mushroom stir-fry^v
炒玉蘭度 with gai lan, lily bulb and macadamia nut

茉莉香米飯 Steamed jasmine rice^v

Dessert 甜點

精選甜點 Chef selection

			GBP
Salad 沙拉	香酥鴨沙律	Crispy duck salad ✪ with pomelo, pine nut and shallot	25
	素鵝羅勒 洋芒沙律	Crispy bean curd peel and basil cress salad ^v with mango and onion in peanut yuzu dressing	25
Soup 湯	龍皇粟米羹	Royal sweetcorn soup with lobster and minced gai lan	17
	湘洲酸辣羹	Hot and sour soup with chicken, shiitake mushroom and pomelo	13
	齋粟米羹	Vegetarian sweetcorn soup ^v	9
	齋湘洲素翅羹	Vegetarian hot and sour soup ^v	12
Dim sum 點心	四式點心拼	Dim sum platter scallop shumai har gau Chinese chive dumpling duck and yam bean dumpling	19
	至尊四式點心拼	Supreme dim sum platter gold leaf lychee and lobster dumpling abalone and chicken shumai with caviar royal king crab jade dumpling dover sole dumpling with black truffle	30
	金箔鮮蝦餃	Steamed har gau with gold leaf	25
	齋點心拼	Vegetarian dim sum platter ^v gong choi and lily bulb dumpling cordycep flower shumai Chinese chive jade dumpling soy crumble bean curd dumpling	16

			GBP
Small Eat 小吃	北京片皮鴨	Hakkasan signature Peking duck ✪	110
	魚子片皮鴨	with Beluga caviar	320
		with Qiandao caviar	220
		with Prunier caviar	150
		whole duck, with 16 pancake, baby cucumber, spring onion and 30g of caviar	
		second course with a choice of XO sauce, black bean sauce or ginger and spring onion	
	紫菇炒齋菘	Stir-fry vegetable lettuce wrap ^v	12
	香酥鴨卷	Crispy duck roll	9
	鵝肝醬蝦多士	Sesame prawn toast with foie gras	22
椒鹽鮮魷	Salt and pepper squid	16	
金絲軟殼蟹	Golden fried soft shell crab with red chilli	15	
風沙南瓜豆腐	Fried homemade pumpkin tofu ^v	10	
羊肚菌春卷	Morel mushroom and vegetable spring roll ^v with edamame and gui hua	14	

Fish 魚	香檳焗鱈魚	Roasted silver cod ✪ with Champagne and honey	49
	蜜汁焗鱈魚	Grilled Chilean seabass in honey ✪	49
	清蒸智利鱈魚	Steamed Chilean seabass with a choice of soya sauce or black bean sauce	49

			per 100g	GBP
Seafood 海鮮	濃湯龍蝦燜生麵	Braised whole lobster with egg noodle in royal supreme sauce		15
	XO醬帝王蟹	Stir-fry Alaskan king crab in XO sauce with sugar snap and shimeji mushroom		60
	辣子琵琶基圍蝦	Crispy fresh water prawn with dried chilli and cashew nut		27
	咖哩汁蝦球	Spicy prawn ✪ with lily bulb and almond		26
Poultry 家禽	沙爹脆皮雞	Roasted chicken in satay sauce		23
	台式三杯雞煲	Sanpei chicken claypot with sweet basil, chilli and spring onion		21
	黑菌明爐燒鴨	Black truffle roasted duck with tea plant mushroom		39
	掛爐琵琶鴨	Pipa duck		29
	京蔥爆鴨片	Stir-fry Peking style duck with dried chilli, Szechuan pepper, baby leek and onion		25
Meat 肉	石榴咕嚕肉	Sweet and sour Duke of Berkshire pork with pomegranate		19
	麻辣香酥花腩	Slow-cooked Szechuan pork belly with lily bulb and dried chilli		28
	碳燒海鹽和牛	Grilled Australian wagyu rib eye beef with spring onion soya		75
	茶香薰牛腩	Smoked beef ribs with jasmine tea ✪		33
	百合豉味牛柳	Stir-fry rib eye beef with lily bulb in black bean sauce		35
	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye beef with Merlot ✪		28
	蒙古醬羊扒	Mongolian style lamb chop		30

			GBP
Tofu and Vegetable 豆腐和蔬菜	豆腐茄子 天白菇煲	Tofu, aubergine and Japanese mushroom claypot ✳ with chilli and black bean sauce	15
	時日蔬菜 銀白菜苗 芥蘭	Chinese vegetable ^v Pak choi Gai lan	14 14
	黑椒蓮藕百 合炒露筍	Stir-fry lotus root, asparagus and lily bulb ^v in black pepper	13
	甬苣蘭花苗	Stir-fry baby broccoli and preserved olive ^v with crispy seaweed and pine nut	18
	夏果鮮三菇 炒玉蘭度	Three style mushroom stir-fry ^v with gai lan, lily bulb and macadamia nut	22
	醬燒汁羊角豆	Sautéed spicy okra with shiitake mushroom and katsuobushi	15
	黑椒炒齋雞	Stir-fry black pepper vegetarian chicken ^v with sugar snap	18
	醬爆炒四蔬	Stir-fry four style vegetable in Szechuan sauce ^v with Thai asparagus, yam bean, shimeji mushroom and silken tofu	18
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Noodle and Rice 麵條和米飯	茉莉香米飯	Steamed jasmine rice ^v	5
	蔥花蛋炒飯	Spring onion and egg fried rice	10
	欖菜素炒飯	Vegetable fried rice with preserved olive leaf ^v	12
	星州炒米	Singapore vermicelli with prawn and squid	14
	星州素炒米	Vegetarian Singapore vermicelli ^v	12
	客家炒中華拉麵	Hakka noodle ✳ with shimeji mushroom, beansprout and katsuobushi	13

